



Sonnenalp
Hotel

In-Room Dining Menu

PLEASE CALL EXT. 5442 TO ORDER

BREAKFAST

(SERVED FROM 7AM-11AM)

<p>☺ Sonnenalp Seasonal Fruit Plate.....15 Fresh Berries, Greek Yogurt, Bee Squared Farms Honeycomb</p> <p>Yogurt and Granola.....17 Greek Yogurt, Colorado Sacred Vow Granola, Honey, Berries</p> <p>☺ Acai & Peanut Butter Smoothie Bowl17 Colorado Sacred Vow Granola, Match Cookie Crumble, Flax Seed, Banana</p> <p>Avocado Fancy Toast**20 French Country Bread, Avocado-Feta Cheese Spread, Fair Meadow Farm Cage Free Fried Egg, Rocket, Pickled Onion, Cured Tomato, Cherry Radish</p> <p>Bagel and Lox.....20 House Cured Atlantic Salmon, Lemon Dill Cream Cheese, Pickled Red Onions, Cured Tomato, Radish, Mustard Seeds. Choice of Bagel: Plain, Sesame, Onion, Everything, Gluten Free</p> <p>☺ ☺ Hearty Irish Oatmeal15 Steal Cut Oats, Brown Sugar, Raisins Add Bananas/Berries (+4)</p>	<p>Sonnenalp Classic**22 Two Eggs Any Style, Hash Browns, Choice of Bacon, Ham, Sausage. Choice of Toast: White, Wheat, Rye, English Muffin, Sourdough, Gluten Free</p> <p>Create your own Omelet**24 Three Eggs, Hash Browns Choice of Toast: White, Wheat, Rye, English Muffin, Gluten Free, Sourdough Cheese: Provolone, Pepper Jack, Cheddar, Swiss, American, Feta Fillings: Asparagus, Onion, Green Pepper, Spinach, Tomato, Mushroom, Bacon, Ham, Sausage</p> <p>Sweet Beginning.....22 Pancake, Belgian Waffle or Brioche French Toast: Served with Maple Syrup & Butter Choice of Bacon, Ham, or Sausage</p> <p>Eggs Benedict**26 Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce, Hash Browns</p>
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***Items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Sonnenalp Hotel and In Room Dining have been and are taking preventative measures to reduce the spread of COVID-19, however, we cannot guarantee that you or your children will not become infected with COVID-19. By visiting this or any restaurant, you may be increasing the risk of contracting COVID-19. We ask that if you are experiencing COVID-19 symptoms now or in the last 14 days, or if you have had close contact with any person with COVID-19 or reasonably suspected of having COVID-19, you not dine with us now but return at a later date. Thank you. Dec. 2021*

ALL DAY MENU

(SERVED FROM 11AM-10PM, ITEMS MARKED WITH • SERVED UNTIL 11PM)

BEGINNINGS

- **Crispy Chicken Wings**.....14/28
Grilled Onion Bread, Marinated Heirloom Cherry Tomato, Pickled Shallot, Lemon Ricotta
- ☞ **Hawaiian Tuna Tostadas**.....25
Crispy Corn Tortilla, Salsa Brava, Cotija Cheese, Cilantro, Avocado Crema
- **Elk & Black Bean Chili Nachos**.....19
Avocado Sauce, Cotija Cheese, Fresno Chili, Cilantro
- **Signature Truffle Tots**.....17
White Truffle Oil, Red Chili Flakes, Parmesan
- ☞ **Chicken & White Bean Soup**.....13
Herb Pesto
- ☞ ▪ **Creamy Tomato Cheddar Soup**.....13
Cheddar Cheese, Scallions

KIDS

- Bully Burger**16
Angus Kid-Sized Patty, French Fries
- Mac N' Cheese**.....13
Cavatappi Pasta, Creamy Cheese Sauce, Parmesan Cheese
- Chicken Tenders**.....14
Fried Chicken Strips, French Fries, Choice of Honey Mustard, Ranch, or BBQ Dipping Sauce
- Kids Steak****26
4oz Filet Mignon, French Fries, Veggies
- Kids Pizza**.....14
Choice of Pepperoni or Cheese, Tomato Sauce, Mozzarella
- Kids Pasta**.....13
Cavatappi Pasta with Marinara, Parmesan

SALADS

add Chicken Breast +10

add Atlantic Salmon +14

add Jumbo Shrimp (3) +14

- ☞ ▪ **Baby Iceberg Wedge Salad** 19
Crispy Boar Bacon, Avocado Buttermilk Dressing
- Romaine Caesar Salad****16/19
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton, Caesar Dressing
- ☞ **Roasted Squash Salad**20
Buffalo Mozzarella, Crisp Prosciutto, Arugula, Honey Mustard Dressing

BURGERS & SUCH

Served with French Fries. Substitute for side Broccolini, Truffle Tots, Tomato Cheddar Soup, Caesar Salad \$7

- **Peak Burger****
Choose Chicken \$21, 7X Wagyu \$25, or Impossible \$22
Portobello Mushroom, Swiss Cheese, Rocket Greens, White Truffle Oil, Roasted Garlic Aioli
- Blackened Atlantic Salmon Sandwich**.....25
Lemon Caper Sauce, Pickled Red Onions
- Black Angus Beef Sandwich**.....25
Shaved Beef Ribeye, Caramelized Onions, Mushrooms, Remoulade Sauce, Pickled Mustard Seeds, Provolone
- Fried Chicken Sandwich**.....23
Buttermilk Fried Chicken, Hot Honey Glaze Slaw, Dill Pickles, Roasted Garlic Aioli

MAINS

- Traditional Margarita Flatbread**18
Roma Tomatoes, Buffalo Mozzarella, Garden Basil
- Prosciutto & Goat Cheese Flatbread**18
Haystack Peppered Goat Cheese, California Figs, 10 year aged Balsamic, Rosemary
- ☞ **Stone Oven Baked Meatballs**.....34
San Marzano Tomatoes, Lemon Gremolata, Herbed Breadcrumbs, Burrata Cheese, Grilled Flatbread
- ☞ **Frontier Farms Rainbow Trout****35
Raw Salsa Verde, Warm Vegetable Salad, Fingerling Potato Chips
- Elk & Barolo Bolognese**.....29
San Marzano Tomatoes, Cavatappi Pasta, Burrata Cheese
- ☞ **Grilled Curry Prawns**.....36
Mango Chili Salsa, Organic Ginger Quinoa, Micro Coriander

DESSERTS

- Key Lime Cheesecake**.....14
Toasted Coconut, Graham Cracker Crumble
- Strawberry Shortcake Sundae**14
Strawberry Compote, Shortbread Cookie, Vanilla Whipped Cream
- Bully Cookie Sandwich**.....14
Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce
- Double Chocolate Fudge Cake**.....14
Raspberry Coulis, Fresh Raspberry

DINNER MENU

(SERVED FROM 5PM-10PM)

STARTERS

Jumbo Lump Crab Cake27

Tarragon Shellfish Emulsion, Olive Oil Tuile,
Cucumber Salsa Verde

Hibachi Grilled Northeast Diver Sea Scallop.....29

Butternut Squash, House Cured "Heluka" Pork Belly,
Granny Smith Apples

☞ ☑ **Baby Arugula & Radicchio Salad**17

Rogue Creamy Smokey Blue Cheese (Upon Request),
Toasted Hazelnuts, Red Grapes, Grainy Mustard &
Honey Dressing

Green Salad17

Heirloom Baby Beets, Seasonal Radishes, Puffed
Quinoa, Banyuls Wine Vinaigrette

☞ **Roasted Sunchoke Bisque**16

Wild Mushrooms, Almond-Thyme Crumble, Porcini
Dust, Chive Infused Oil

MAINS

☞ **Crispy Skinned Icelantic Arctic Char**43

Baby Potato Shells, Braised Leek,
Dill Infused Olive Oil, PEI Mussel Cream

☞ ☑ **Beef Tenderloin****57

Trumpet Mushrooms, Hickory Smoked Onions,
Brown Butter Sweet Potato, Green Peppercorn Sauce

Jidori Free Range Chicken Breast.....37

Herbed Vegetable Farrotto, Pickled Mustard Seeds,
Petite Fennel, Roasted Chestnut Miso Bisque

☞ ☑ **Daikon Radish "Scallops"**32

Crispy Polenta, Jerusalem Artichoke Pickles,
Brussel Sprout Leaves

NON-ALCOHOLIC BEVERAGES

Assorted Sodas6	Espresso/Macchiato4.5
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda	Double Espresso6.5
Evian, Perrier or San Pellegrinosmall 6/large 11	Cappuccino/Café Latte7.5
Pasteurized Juices7	Hot Chocolate6.5
Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple, V8	Lavazza Coffee or Decaf/Ronnefeldt Tea Selection:
Fresh Squeezed Juices15	Carafe for 1 (makes 2 cups)12
Orange, Grapefruit, Carrot, Green Juice	Carafe for 2 (makes 4 cups)18

DOMESTIC & IMPORTED BEER

Bud Light, Budweiser, Coors, Coors Light, Corona, Fat Tire, Guinness, Heineken, Miller Light, Stella Artois.....8
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WINE BY THE GLASS/BY THE BOTTLE

BUBBLES

Prosecco, Domanda, Veneto, Italy14/70
Méthod Cap Classique, Villiera, Brut, Stellenbosch, SA.....20/100

ROSÉ

Grenache, Fleurs de Prairie, Languedoc, France16/64

RED WINE

Barbera D'Alba, Trediberri, Piemonte, Italy15/60
Bordeaux Blend, Lyonnat, St. Emillion, France.....17/68
Pinot Noir, Plowbuster, Willamette Valley, Oregon17/68
Cabernet Sauvignon, Sinegal, Napa Valley, California25/100

WHITE WINE

Pinot Grigio, Cavalier D'Oro, Delle Venezie, Italy14/56
Grüner Veltliner, Müller, Niederösterreich, Austria.....15/60
Chardonnay, Outerbound, Sonoma Coast, California.....17/68
Chardonnay, D. Vocoret & Fils, Chablis, France.....22/88

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